

# Calvados Christian Drouin

## 🦁 *La Blanche Bio* 🦁



### Presentation

Coming from a plot of the Domaine's orchards located in Le Hiautre, in Gonneville sur Honfleur, La Blanche Bio 46% was produced from more than 20 historic varieties of cider apples. This high-stem orchard, cultivated in organic farming since 2013, is emblematic of a classical orchard where cows and apple trees coexist. Picked from

the ground over a period of more than two months, then washed, sorted, and crushed, apples were smoothly pressed so as not to extract more than 650 liters of juice per tonne. The apple must then fermented for a period of 4 months before being distilled twice in a copper pot still. Placed in a stainless steel tank after coming out of the still, the Eau de Vie was gradually reduced to 46% vol, to reach its perfect balance.

#### Tasting Note:

Delicate and powerful aroma of raw apples, citrus and pepper. The palate is smooth and supple. The finish brings out aromas of apple skin.

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" The production of Blanche is particularly interesting because it requires an irreproachable raw material and a delicate know-how in terms of distillation. Through this Blanche, we sought to express with intensity all the subtlety and delicate aromas of cider apples. "

#Limited Edition of 1374 bottles?